

The Star's Cook Book

ICINGS FOR CAKE.

Almond Icing.—3 whites eggs, 1 pound Jordan (sweet) almonds, 3 cups sugar, 10 drops extract rose. Pound to fine paste almonds, with a little sugar; then add whites of eggs, rest of sugar, and extract; pound few minutes to thoroughly mix. Take up in bowl and use as directed.

Chocolate Transparent Icing.—Melt 3 oz. fine chocolate with small quantity water in pan over fire (stirring constantly) until it becomes soft. Dilute this with $\frac{1}{2}$ a gill of syrup; work until perfectly smooth. Then add to boiled sugar as above.

Clear Icing, For Cake.—Put 1 cupful sugar in a bowl, with a tablespoonful lemon juice and white of 2 eggs. Mix together smooth and pour over the cake; if the cake is not hot enough to dry it, place it in the mouth of a moderately warm oven.

Transparent Icing.—Place 1 pound pulverized white sugar in basin with $\frac{1}{2}$ pint water. Boil to consistency of mulling, then rub sugar with wooden spatula against sides of pan, until it assumes white milky appearance. Stir in two tablespoonfuls extract vanilla; mix well together. Pour this while hot over top of cake, so as to completely cover it.

White Icing.—The whites of 4 eggs, $\frac{1}{2}$ pounds white sugar dust, $\frac{1}{4}$ teaspoonful acetic acid (or the juice of half a lemon), $\frac{1}{4}$ oz. extract rose. Place the whites with the sugar in a bowl with the acid and extract. Beat with a wooden spoon until, letting some run from the spoon, it maintains the thread-like appearance for several minutes, when use as directed.

CHEESE CAKES.

Cheese Cakes (Cocoanut).—Paste, No. 5; 1 cupful cocoanut, 1 cupful milk curd, 1 cupful cream, 5 yolks eggs, 1 cupful sugar, 1 teaspoonful extract rose. Place cream, curd, eggs, sugar and cocoanut on fire in thick saucepan, when thick, remove, add extract when quite cold; use it to fill pate pans, lined with the paste, bake in steady oven 10 minutes.

Cheese Cakes (Regent).—Paste, No. 5; 1 quart milk, $\frac{1}{2}$ pint white wine, yolks 6 eggs, 1 cup sugar, $\frac{1}{2}$ cup almonds, blanched and pounded to paste, $\frac{1}{2}$ cupful butter, 1 teaspoonful extract orange, 2 tablespoonfuls brandy. Boil milk, then add wine; suffer to stand until it curds then strain through fine sieve; add to curds butter, melted, cream, almonds, paste, extract and brandy; mix smoothly, use to fill pate pans, lined with the paste; bake in moderate oven 10 minutes.

Cheese Cakes.—Pie Paste, No. 3; 2 cups milk curd, 1 teaspoonful extract Nutmeg, $\frac{1}{2}$ cupful cream, yolks 2 eggs, 1 cupful sugar, 1 cupful brandy. Put 2 quarts clabbered milk to drain in fine sieve; when it measures two cups, add to it sugar, brandy, egg yolks, extract, and cream; mix smooth, and use it to fill pate pans, lined with the paste; bake in hot oven 8 minutes.

Cheese Cakes (Lemon).—Paste, No. 3; 1 tablespoonful butter, $\frac{1}{4}$ cupful milk curd, yolks 3 eggs, 1 cupful cream, $\frac{1}{2}$ cupful sugar, 1 teaspoonful extract lemon. Place on fire in small stewpan, with butter, sugar, curd, and cream; stir until little warm, add eggs, soon as thick remove, when cold add extract; use it to fill pate pans, lined with the paste; bake in hot oven 8 minutes.

SHORT CAKES.

Peach Short Cake.—1 quart flour, 1 teaspoonful salt, 2 heaping teaspoonfuls baking powder, 2 tablespoonfuls butter, 1 pint milk. Sift the flour, salt and powder together, rub in the butter cold; add the milk, and mix into a smooth dough, just soft enough to handle; divide in half, and roll out to the size of breakfast plates; lay on a greased baking tin, and bake in hot oven 20 minutes, separate the cakes without cutting, as cutting makes them heavy. Have two dozen peaches peeled and cut in slices; use half of them to cover the bottom halves of short cake; sprinkle plentifully with sugar and cream; lay on the top halves with the crust downwards; use the rest of the fruit over them, and sugar plentifully.

Strawberry Short Cake.—Proceed as directed for Peach Short Cake, substituting strawberries for peaches.

Blackberry Short Cake.—Proceed as directed for Peach Short Cake, substituting blackberries for peaches.

Raspberry Short Cake.—Proceed as directed for Peach Short Cake, substituting raspberries for peaches.

Huckleberry Short Cake.—Proceed as directed for Peach Short Cake, substituting huckleberries for peaches.

DUMPLINGS.

Apple Dumplings, No. 1.—Paste, No. 2; 6 apples, peeled, cored, and sliced, 1 cupful sugar. Line 6 cups, well greased, with the paste rolled out thin, wet edges, fill with apple, some of the sugar, cover with paste, put in shallow stewpan, large enough to contain them, with boiling water to reach half-way up the cups; steam thus 45 minutes; turn out on dish, sift sugar over them; serve with Spice Sauce.

Apple Dumplings, No. 2.—Paste, No. 3; 8 apples, peeled and cored, 1 cupful sugar. Roll out the paste thin, cut into 8 squares of 4 inches, lay on each an apple with sugar in aperture made by removing core, wet four corners of paste, and bring them to top of apple and fasten, sift sugar over them, lay on baking sheet and bake in hot oven 25 minutes; serve with Hard Sauce.

Common Batter.—1 cupful flour, $\frac{1}{2}$ teaspoonful baking powder, pinch salt, two eggs, 1 cupful milk, 1 tablespoonful sweet oil. Sift flour, salt and powder together, add the oil, eggs beaten and milk; mix into batter as for griddle cakes, use as directed.

Farina Dumplings.—1 quart milk, 10 ounces farina, 3 eggs, $\frac{1}{2}$ teaspoonfuls of baking powder, a tablespoonful of fresh butter, $\frac{1}{2}$ pint fine flour. Bring milk to a boil, stir in farina and boil till well done, continually stirring. After cooled, stir in the melted butter and eggs previously beaten up, and last add sifted flour with baking powder and salt. Drop with tablespoon into boiling water, well salted; boil about 15 minutes till they rise; take out with skimmer and serve with fruit sauce.

Liver Dumplings.—A calf's liver

well washed, well skinned and scraped with a sharp knife, taking out all stringy parts; add to this same quantity of stale wheat bread, grated fine, pepper and salt to taste, some fine cut onions stewed in a little butter may be added if liked; mix well, form into balls, put into boiling water, well salted, and boil for about 15 minutes; take out with a skimmer and serve with potatoes and sauce piquante.

Potato Dumplings.—1 dozen large potatoes, 6 tablespoonfuls flour, 2 tablespoonfuls baking powder, 1 tablespoonful butter, 3 eggs, salt and nutmeg. Grate potatoes, which have been boiled and skinned the day before; mix with the flour, previously sifted together with baking powder, add the melted butter and eggs one by one, and salt and nutmeg to taste; form into balls about size of a small apple, put into boiling water, which has been well salted, boil 15 minutes; take out with skimmer, and serve with any kind of fricasse or pot roast.

Suet Dumplings (Danish).—1 cupful suet, chopped fine, 1 cupful grated English muffins or bread, 1 cupful flour, $\frac{1}{2}$ teaspoonful baking powder, $\frac{1}{4}$ cupful sugar, 2 eggs, 1 pint milk, large pinch salt. Sift together powder and flour, add beaten eggs, grated muffins, sugar, suet, and milk, form into smooth batter which drop by tablespoonfuls into pint boiling milk, three or four at a time; when done, dish, and pour over them milk they were boiled in.

PUDDINGS.

Cocoanut Pudding.— $\frac{1}{2}$ pound sugar, $\frac{1}{4}$ pound butter, $\frac{1}{2}$ pound grated cocoanut, whites of three eggs, 1 teaspoonful extract rose, 2 tablespoonfuls sherry wine. Beat sugar and butter to a cream; beat whites until stiff and add to butter and sugar. Add cocoanut last. Bake, and serve with sauce.

Apple Pudding (English).—Paste No. 2; 12 or 14 apples, peeled, cored and sliced; 1 teaspoonful extract nutmeg, $\frac{1}{2}$ cupfuls sugar. Line earthenware pudding mould with paste, pack in apples, sugar, and extract; wet edges; cover, pinch edges together firmly; place in saucepan $\frac{1}{2}$ full boiling water. Bake in moderate oven 1 hour, then brown. Eat cold, with sifted sugar on top, or, if you like, put a meringue over it before taking from oven.

Arrowroot Pudding.—1 quart milk, $\frac{1}{2}$ cupfuls arrowroot, 4 eggs, 1 cupful sugar, 1 teaspoonful each extract nutmeg and cinnamon. Boil milk, add arrowroot dissolved in little water, and the sugar; let reboil; take from fire, beat in eggs, whipped a little, and extracts; pour in well buttered earthenware dish, bake in quick oven $\frac{1}{2}$ an hour; a few minutes before taking from oven, sift 2 tablespoonfuls sugar over it, and set back to glaze. This pudding is generally eaten cold.

Bread Pudding.—3 stale rolls or muffins, 3 eggs, $\frac{1}{2}$ pint milk, 1 cupful sugar, 1 teaspoonful extract lemon. Steep muffins in milk; when soaked, thoroughly squeeze a little dry, put in bowl with milk to boil; beat with soaked muffins, sugar, eggs, and extract; when milk boils, pour into muffin tins, etc., stir smooth, and bake $\frac{3}{4}$ hour in moderate, steady oven; serve with hard sauce (see sauces).

Batter Pudding (with Fruit).—1 cupful flour, 1 teaspoonful baking powder, pint milk, 4 eggs, 2 cups of any kind fruit prepared as usual, $\frac{1}{2}$ cupful sugar. Sift flour, sugar, and powder together, add eggs, beaten, milk, and fruit, pour into well buttered pudding dish, bake in quick oven 40 minutes; serve with wine sauce.

Batter Pudding (Boiled).— $\frac{1}{4}$ cupful flour, 1 teaspoonful baking powder, $\frac{1}{2}$ cupful sugar, 1 cupful milk, 2 eggs, 10 drops extract nutmeg, 2 eggs, 1 pint milk. Sift flour, salt, and powder together; rub in butter cold; add eggs, beaten, and milk; mix into batter as for muffins; pour into well buttered mould; set in saucepan, with boiling water two-thirds up sides of mould; steam 1 hour, and serve with Spice Sauce.

Boiled Indian Pudding.—2 cups of Indian meal, 1 pint of milk, 1 cup of flour, $\frac{1}{2}$ cup of suet, $\frac{1}{2}$ gill of molasses, 2 cups of dried apples, salt to taste. Boil the milk and pour it scalding on the meal, add the flour, chop the suet fine, soak the apples in a little warm water to swell them, and mix them in the molasses; add the other ingredients, tie in a pudding cloth, allowing room to swell one-third; boil or steam 5 hours.

Cabinet Pudding No. 1.—4 English muffins or rolls, $\frac{1}{2}$ pint milk, 1 pint cream, 4 eggs, and 4 yolks, 1 cupful sugar, $\frac{1}{2}$ cupful almonds, blanched—by pouring boiling water on them until skins slip off easily—and cut into shreds, 1 cupful each dried cherries, apricots, green gages, or any other preserved, whole, or canned fruits. Well butter a mould; make layer of muffins cut very thin, then of fruit, almonds, and so on, until all the ingredients are used; beat milk, cream, sugar and eggs together, pour over contents of mould, and let stand before baking at least $\frac{1}{2}$ an hour, then set in saucepan with boiling water to reach two-thirds up mould; steam thus 1 hour; turn out on dish carefully, and serve with Cream Sauce.

Cracker and Jam Pudding.—3 eggs, $\frac{1}{2}$ cup cracker crumbs, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ teaspoonful butter, 1 cup milk, $\frac{1}{2}$ lemon—juice and grated peel, 3 tablespoonfuls of jam. Beat milk and crumbs together until scalding. Turn out to cool, while you rub butter and sugar to a cream, adding the lemon. Stir in beaten yolks, soaked cracker and milk, at last the whites. Butter baked-dish, put jam at the bottom, fill up with the mixture and bake, covered, $\frac{1}{2}$ hour, then brown. Eat cold, with sifted sugar on top, or, if you like, put a meringue over it before taking from oven.

Cottage Pudding.—1 cup of sugar, 1 cup of milk, 1 egg, lump butter size of egg, 1 pint of flour, salt, 2 heaping teaspoonfuls baking powder. Sauce.—1 cup sugar, 1 egg, 1 teaspoonful flour, small piece of butter mixed. Add boiling water, let come to boil, flavor with extract vanilla.

Custard Pudding.— $\frac{1}{2}$ pints milk, 4 eggs, 1 cupful sugar, 2 teaspoonfuls extract vanilla. Beat eggs and sugar together; dilute with milk, and extract; pour into buttered pudding dish, set in oven in dripping pan, two-thirds full of boiling water; bake until firm, about 40 minutes in moderate oven.

Chocolate Pudding.—1 quart of milk scalded; $\frac{1}{2}$ squares of chocolate, grated; wet with cold milk, and stir into scalded milk. When chocolate is dissolved, pour into pudding dish; add yolks of 6 eggs, well beaten, and 6 tablespoonfuls of sugar. Bake about $\frac{3}{4}$ of an hour. Beat white of eggs to stiff froth; add 6 tablespoonfuls sugar. Spread the frosting over top; set again in oven until a light brown.

Charlotte Russe.—1 pint of cream, kept on ice 5 or 6 hours until perfectly cool, beat until stiff. Then take a large teaspoonful of gelatine, dissolve over the fire in a little milk. When cold mix with cream. Add $\frac{1}{2}$ pound of powdered sugar, 2 teaspoonfuls of extract vanilla. Put in moulds lined with sponge cake and set on ice till perfectly cold.

Fig Pudding.— $\frac{1}{2}$ pound good dried figs, washed, wiped and minced; 2 cups fine dry bread crumbs, 3 eggs, $\frac{1}{2}$ cup beef suet, powdered; 2 scant cups of sweet milk, $\frac{1}{2}$ cup white sugar, little salt, $\frac{1}{2}$ teaspoonful baking powder, dissolved in hot water and stirred into milk. Soak the crumbs in milk, add eggs, beaten light with sugar, salt, suet and figs. Beat 3 minutes, put in buttered mould with tight top set in boiling water with weight on cover to prevent mould from upsetting, and boil 3 hours. Eat hot with hard sauce or butter, powdered sugar, 1 teaspoonful extract nutmeg.

German Pudding.—3 large potatoes, pinch salt, 1 cupful suet chopped, $\frac{1}{2}$ cupful coffee sugar, 1 egg, $\frac{1}{2}$ teaspoon-baking powder, 1 tablespoonful flour, $\frac{1}{2}$ cupful cream. Peel, boil, and mash potatoes very fine; add egg, cream, sugar, and salt; when cold add suet and flour sifted with powder, bake in buttered pudding dish 30 minutes, in rather quick oven; serve with Wine Sauce No. 1.

Hominy Pudding.—2-3 cupful hominy, $\frac{1}{2}$ pints milk, 2 eggs, 1 tablespoonful butter, 1 teaspoonful extract rose, 1 cupful sugar. Boil hominy in milk 1 hour; then pour it on eggs, extract, and sugar, beaten together; add butter, pour in buttered pudding dish, bake in hot oven 20 minutes.

Indian Pudding No. 1.—3 corn muffins or bread, $\frac{1}{2}$ pints milk, $\frac{1}{2}$ cupful sugar, 3 eggs, 1 teaspoonful each extract ginger and cinnamon, 1 pinch salt. Steep muffins in milk; when soaked, squeeze rather dry, place in bowl, beat up with sugar, salt, eggs, and extracts; pour milk over them, boiling, stirring all the while, pour in buttered pudding dish, and bake 1 hour in moderate oven; serve with hard sauce.

Indian Pudding No. 2.— $\frac{1}{2}$ cupful flour, $\frac{1}{2}$ cupfuls corn meal, $\frac{1}{2}$ cupful syrup, $\frac{1}{2}$ teaspoonful salt, 1 quart milk. Mix flour, corn meal, salt and

The Way to Ask Her

Lady Teazle in the Chronicle.

The old conventions are disappearing and passing out of fashion.

Young people of both sexes are thrown together so much now that the old trite, stilted ceremonies that preceded marriage are thrown to the winds.

A man and a girl play golf together, meet at dances and learn to know each other much more thoroughly than in the days when society frowned on anything so casual as the intimate acquaintanceships of nowadays.

The formal proposal of marriage had its terrors.

A man used to be afraid to speak it and disinclined to write it, first because of the awkwardness of the affair, and second on account of his anxiety to have a speedy reply.

As to the long-discontinued habit of falling in the knees before asking the great question, any one who did so nowadays would excite only laughter from the lady.

Everything is much more casual than it used to be.

A man at a dance says, "Will you dance this two-step with me?"

And, if he is very much fascinated by the same girl, he says in the same simple way:

"Do you think you could care for me?"

Proposals have been made in all sorts of eccentric ways and places.

One young man lunching with a girl said:

"I wish you would pour out my tea for me every day."

And the day was soon fixed for the beginning of this agreeable arrangement.

A young man has been known to ask the girl he admired:

"How much do you think married people could live on?" And then suggestively adding the amount of his own income.

It wasn't a bad way, and worked out in the search of an apartment and its eventual occupation by the happy pair.

In the middle of a waitz a young man whispered:

"You are a dear girl. I'm not nearly good enough for you, but if you thought you could—"

The answer was equally unconventional:

"I thought you were beginning to like me. I'm so glad."

Compare these casual ways with the prunes and prisms day of precise and formal etiquette when the suitor had to approach the girl through an interview with a more or less terrible father.

Quite the most unconventional wedding that has been recorded in local society lately was the one that took place so unexpectedly at Pasadena last week. The wedding day had been conventionally set for next winter.

The young lady had accompanied her mother to Long Beach for the summer. Her fiancé went south on a business trip.

While calling on the girl he proposed that they get married at once.

To settle the question as to whether they would or wouldn't, he flipped a coin.

"Heads we get married. Tails we don't."

Heads turned up, so they slipped over to Los Angeles and were married, and then telegraphed the news to their parents and friends.

Some conventions are necessary, but a multiplicity of them is inconvenient, and therefore many are gradually disappearing.

If men no longer propose in so many words, asking if girls will accept them as husbands, the change is all in favor of a more chummy and agreeable state of things.

cupful of milk together, pour the rest on it, boiling, stir once in a while for 30 minutes; bake in moderate oven 2 hours, in well buttered pudding dish; serve with Wine Sauce.

Lemon Pudding.—2 stale Sally Lunn muffins or bread, juice 2 lemons, 1 teaspoonful extract lemon, 1 cupful sugar, 4 eggs, 1 tablespoonful butter, 1 pint milk. Grate muffins, put in bowl, pour in milk, boiling, cover with plate, set aside for 30 minutes, then add sugar, butter, beaten eggs, extract, and juice; mix together, and pour into well buttered pudding dish; bake in rather hot oven 45 minutes; serve with lemon sauce.

WOMEN'S CLOTHES.

The most conspicuous effect of the style of clothing now popular with many women is the appearance of extreme round-shoulderedness. It produces upon its victims. Their backs curve forward from a point midway between the decreed waist line and the shoulder blades, their heads are thrown to the front and down, and they look as if they were the victims of too great devotion to clerical labors.

In some cases the distortion almost reaches the proportion of humpback. This remodeling of the human form divine is the more noteworthy because of the fact that the prevailing shape of headgear would seem to call for heads carried well back if their proprietors were to see for any distance in front of them. Probably most women are not as stoop-shouldered as they now struggle to appear.—New York Sun.

Pine Job Printing at Star Office.

Women We Ought to Know

Barbara Boyd.

With coronation talk in the air, and all sorts of gossip circulating freely about Queen Mary, what she will wear on the great day, her influence on fashions, and on social and home life, it is interesting to hark back to her great predecessor, Queen Victoria.

In one feature of the coronation, Queen Mary is following Queen Victoria. Like Victoria, Mary will have train-bearers instead of pages. People are wondering if, in other more important matters, she intends following the example of this illustrious queen.

For Queen Victoria's reign glows with a light that will not be dimmed through many centuries. If Queen Mary could be half so influential, hers would be another record for England to be proud of. And she could then well be included among those to whom a window has been placed in the Cathedral at Liverpool in honor of Queen Victoria and all noble queens.

Every one knows the chief facts of Queen Victoria's life. And knowing these facts, the world reverences her, not so much because she was queen, but because she was a good woman. She has a warm place in the hearts of the whole world, but it is not the glory and glitter of the crown that has attracted the world to her, but her worth as a woman. The wonderful use she has made of her unusual opportunities makes all feel like bowing before her in reverence, but the homage is always for the good.

And yet had she chosen to do other than she did, how different would have been her memory today! She stands for an example, right in our own experience of the enduring power, the reality of good. As a good woman with unusual power, she stood steadfastly for all that is good. And as such, she is an inspiration to us what influence we may have, for the right. For the good endures.

Thug time makes manifest what is the real and what is the transitory. She might have been today a picturesque figure in history to whom a certain amount of interest attached because she had been a queen. But instead, she is a vital personality, loved and honored. Her influence for good reaches farther and farther with the passing years. And when one thinks how quite natural it would have been for her to have done otherwise, the wonder and the reverence grow. For she was very young when she came to the throne, only eighteen, and great power was hers. How many girls of eighteen would have wielded this power so well! The world was literally at her feet, flattering her, offering her pleasure in all its most attractive guises. And she could do as she pleased, for she was queen.

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NEW BATHING SUITS.

Bathing suits run to light colors this year, even those which are quite practical, and the show affairs made for sand promenades rival evening dresses in the delicacy of their shades and the fineness of their fabrics. Palest pink or palest blue china silk is not at all unusual in one of these latter, set off by a deep hem and trimmings of white taffeta to give just a bit of weight. This is finished by a sash or girdle of alternating white and pink or white and blue to match the garment. Sleeves are in kimono style and necks are cut very low.

Better liked than these colored ones, however, are the sand suits of all white silk or satin. When taffeta is used there may be trimming in a color, and sometimes there is a half-and-half effect, a suit of white silk with sides and possibly sleeves and a couple of pointed, narrow panels in the skirt, made of black and white striped taffeta. When the white suit is made for service in the water, satin surah, not unlike umbrella silk, and able to withstand a plunge, is employed. The suit is very natty and of course is made on modish lines.

The most conspicuous innovation in the really practical suits is the sweater. The skirt and bloomers will be of taffeta, perhaps plain black, but more likely of black or blue with a hem in stripes or embroidered in white, but the upper portion will be a warm, serviceable sweater, preferably in white, although dark ones are seen. The white ones usually have a woven band or a buttoned back hem in black or blue at the foot. Then at the neck there is a detachable sailor or Dutch collar of silk to match the skirt, finished with a smart little tie. Occasionally a more ornamental effect is obtained by having tied around the hips, covering the joining between the sweater and the skirt, a draped girdle of wide black silk, ending in the fancy slippers.

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Sashes and belts of gray satin are strongly effective with gowns of brilliant color.

For afternoon wear steel is pre-eminent. It is procurable in galleons, buttons, fringes and embroidered stripes. It is used on hats, coats, dresses and of wide black silk, ending in the fancy slippers.

A SIMPLE SUPPER.

After the theater, or when a friend drops in unexpectedly—isn't it a relief to have in one's recipe book a number of delicious little dishes that may be whisked into shape in the twinkling of an eye? The laboriously prepared suppers are never one-half so enjoyable as these "on the spur of the moment" affairs, when supper seems to bob up on the table, Aladdin fashion. The following supper suggestions are of this order and should be especially grateful during these trying days of spring cleaning.

Russian Mince.

This is a good way of using up cold meat. Cut up any kind of cold meat into very small pieces, any remains of cold vegetables, bacon, ham, or the remains of a suet pudding and fry them all together in a little dripping or butter; add pepper and salt, a little finely chopped onion and parsley, and a tablespoonful of vinegar. Mix all well together over the fire till thoroughly hot, and serve on squares of buttered toast.

A Vegetarian Supper Dish. Skin and cut into thin slices a large Spanish onion and put it into a well-buttered pie dish, season with pepper and salt. Add two ounces of grated cheese, then a layer of bread crumbs, and on the top put a few pieces of butter. Bake in a hot oven for about half an hour.

models in a couple of long silk tassels, which hang at the left side, where the girdle is loosely knotted.—Washington Star.

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